

Stan Keeling

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CORE SKILLS

Cuisine Styles

Asian Fusion • Mediterranean • Italian

Kitchen Skills

Baking

Operations

Event Planning • Inventory Management

Soft Skills

Time Management • Quality Control

PROFILE

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

EXPERIENCE

Executive Chef — O'Reilly - Labadie (2022-09-03 - 2023-01-28)

- Catered private events for up to 224 guests with 95%+ client satisfaction.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Green - West (2016-01-17 - Present)

- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.
- Catered private events for up to 195 guests with 95%+ client satisfaction.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 31% with vendor negotiations and waste controls.

Executive Chef — Orn and Sons (2019-09-19 - Present)

- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 91 guests with 95%+ client satisfaction.

Pastry Chef — Crist, Grady and Christiansen (2015-06-09 - Present)

- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.
- Catered private events for up to 84 guests with 95%+ client satisfaction.

Line Cook — Rutherford and Sons (2017-08-28 - 2025-09-17)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 93 guests with 95%+ client satisfaction.

PROJECTS

deinde circumvenio crustulum - Operative transitional service-desk <https://ill-fated-dusk.net>

consuasor tepesco - Decentralized asynchronous paradigm

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Macejkovic - Mraz College (2025)